

SMALL PLATES	TAPAS STYLE, INTENDED TO SHARE & SENT AS READY
two hawaiian tuna poké* 26	<i>dynamite, yuzu, indonesian soy, sushi rice, seaweed. F/S</i>
blistered shishito peppers 12	<i>bonito salt, kabayaki sauce, sesame seeds F/S</i>
vietnamese beef tataki salad* 18	<i>shaved rare beef, peanuts, spicy lemon dressing, pickled pineapple, cilantro. PN/E/F</i>
steamed pork buns 16	<i>berkshire pork belly, herb salad, coffee mayo, spicy cucumbers. G/E/S</i>
miso caesar salad 17	<i>island gem lettuces, celery, parmesan, crispy togarashi potatoes. E/D/F</i>
crispy marinated calamari 17	<i>shredded cabbage, cucumber & carrots, thai lime sauce, crumbled peanuts. F/PN/S/G</i>
hamachi sashimi salad 21	<i>fresh yellowtail, ponzu, daikon, mizuna, mustard greens, cilantro. F/S</i>
smoked island radishes 14	<i>seared on the plancha, whipped nasturtium butter, chilies. S/D</i>
tempura east coast oyster tacos 22	<i>local oysters, nori wrap, sushi rice, chile BBQ, wasabi aioli. SF/G/E</i>
indonesian chicken drumettes 19	<i>kecap manis, herb salad, pickled vegetables. G/S</i>
grilled pork riblets 18	<i>vietnamese black pepper caramel, chili, garlic, basil. G/F/S</i>
mushrooms on the plancha 14	<i>chile, lemon, olive oil, parsley.</i>
sashimi don* 42	<i>spicy yellowfin tuna, uni, yuzu hamachi, wasabi, sushi rice, daikon radish, shiso. F/SF/S</i>
spicy tuna crudo 22	<i>thai chili lime, fried garlic, toasted rice powder, scallion, cilantro. F</i>
salmon mole tostada 20	<i>mole cured lox, crushed avocado, chili crema, finger limes. F/D/N</i>
grilled lamb chops 23	<i>za'atar marinated, harissa mojo, house labne, pickled red onion, watercress. D</i>

LIL' BIT BIGGER	ENTRÉE SIZE DISHES TO SHARE OR EAT ON YOUR OWN
tokyo vongole 35	<i>ramen noodles, manila clams, chili crisp, littleneck clam ragu. SF/G/S/D</i>
grilled hanger steak 34	<i>arugula, bartlett's hot-house tomatoes, toasty sunflower seeds, parmesan, crispy sunchokes, sumac - tomato vinaigrette, logan's cambridge st. pesto. F/N/E</i>
szechuan style dandan noodle 25	<i>house-made noodles, heritage pork, szechuan peppercorns, chiles, ginger, peanuts. G/S/P</i>
blue crab fried rice 34	<i>jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce. SF/F/E</i>

TABLE FEASTS	LIMITED AVAILABILITY, PLEASE ORDER AT THE START OF YOUR MEAL
30oz niman ranch ribeye 'the ultimate steak frites'	<i>cast iron-roasted, caramelized mushrooms, house-cut fries, chinese black garlic sauce, 'bistro' salad. F/S/D</i>
whole roasted peking duck	<i>oven-roasted breast, grilled confit, warm steamed buns, ginger scallion rice, hoisin, smoked mayo, sriracha, herbs. G/S</i>
grilled thai bbq chicken	<i>thai sausage-stuffed half chicken, papaya salad, sticky rice, spicy thai jaew. PN/SF/F/G/S</i>

ALLERGY KEY

G - Gluten S - Soy D - Dairy F - Finfish
SF - Shellfish N - Nuts PN - Peanuts E - Egg

In an effort to help support our back of the house staff through these difficult times, an optional 2% kitchen fee has been added to your check. Please inform your server if you would prefer to opt out. Thank you for helping us sustain The Nautilus Experience as you know it.